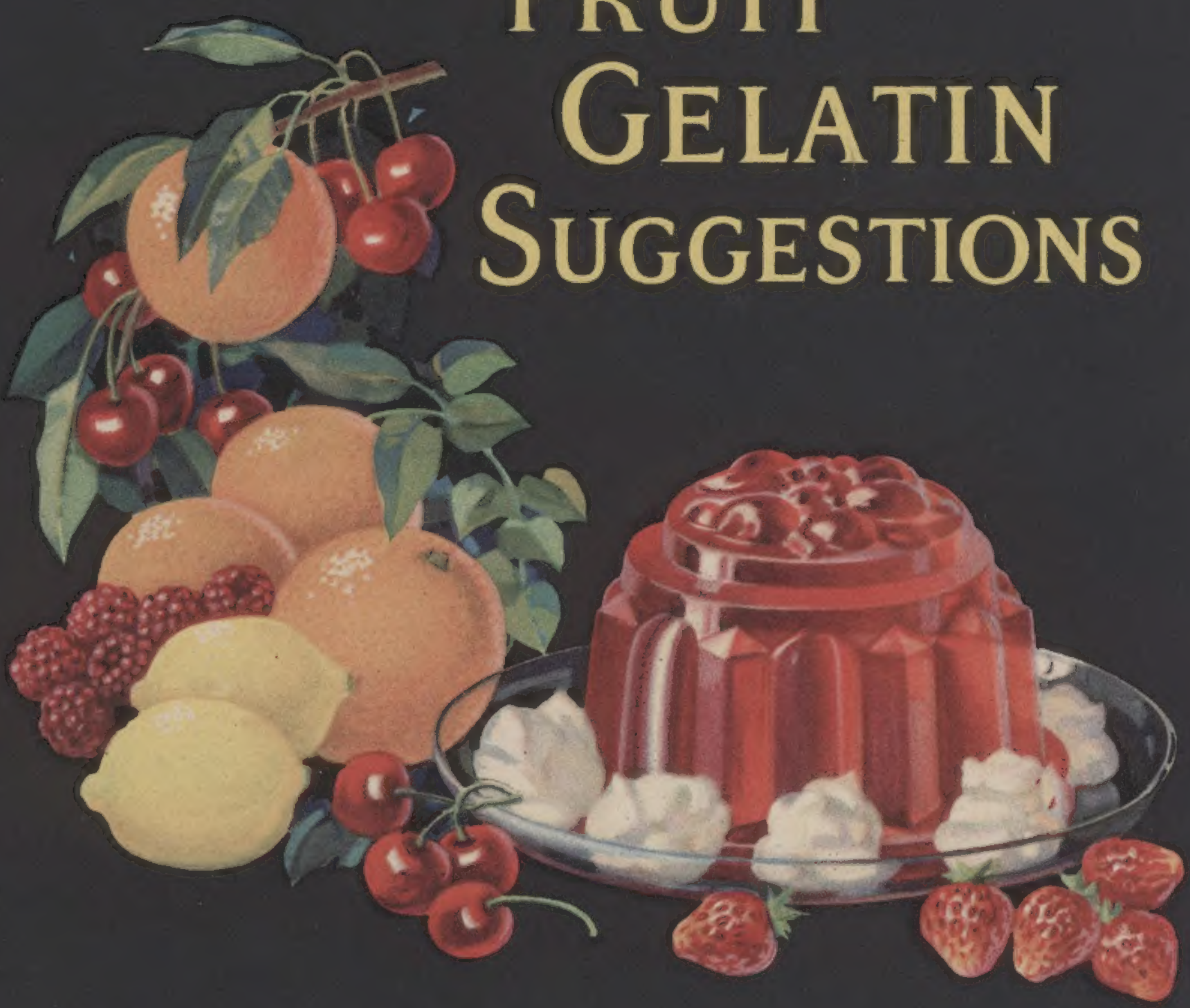
Royal Fruit Gelatin Suggestions



Made by the Makers of Royal Baking Powder

189,000 women asked for it in 7 weeks

Sent all the way to New York for this new delicious dessert, the minute they read about it

Now they write

From Oklahoma—"We served raspberry for dinner and we were more than delighted. It is delicious. Royal Fruit Gelatin has completely won our hearts."

In Massachusetts they say—"It is delicious and all that you claim for it, and I shall certainly use it after this."

"Your gelatin is better than any other brand. The orange gelatin was especially good and the flavor exactly like the fresh fruit. If I had held an orange in one hand and the opened box of gelatin in the other, it would have been hard to tell by smell which was which," *writes an enthusiast in Pennsylvania.*

They love it in Ohio!—"I am writing to express my satisfaction with the real fruit flavor, and to say it is the finest thing in the gelatin line I have ever had. The children are saying 'please get some more!' Where can I buy it?"

In New York State—"I found Royal Gelatin far superior to the brand I have been using, as it is tastier and lends itself well to the adding of fruit," *writes one delighted woman.*

**Now you can buy it everywhere . . . .*

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A Revelation in Flavors

THE fresh, fragrant aroma, that greets you the moment you open the package—how delicious it is—how different from any gelatin you have ever bought before. You recognize its distinction with the first whiff—it's the very aroma of the sun-ripened fresh fruits themselves.

Pour a little of it into your hand. Note the rich heaviness of the delicate fruit-flavored crystals. Empty the package into a bowl, and pour on the boiling water—Ah! Just smell the rich fragrance! Like ripe fruit, warm with sunshine and drenched with dew.

Taste these new gelatins carefully—roll them on your tongue. There is no strange flavor—no "manufactured" taste at all. Not the faintest trace of "gummy" taste or "gluey" smell. The pure gelatin that carries these fresh fruit flavors does not alter their delicacy, their aroma, in any way. For no synthetics or artificial flavorings are used. And pure, perfect gelatin of itself is neutral to taste and smell.

Real fruit flavors made from fresh fruits

Royal Raspberry—ripe, luscious, melting, like the very berries from whose juice its flavor comes.

Royal Strawberry—hold it to the light! It's the real strawberry shade—gleaming, perfect. And its flavor—straight from the juice of that most perfect fruit.

Sniff the cherry-ripe fragrance that rises as you melt the crystals of

Royal Cherry — gleaming, dancing under the leaves, playing hide and seek with the sunshine.... that's the way the juice from which this flavor is made is ripened and sweetened.

Royal Orange with its golden beauty—Royal Lemon, clear, translucent, pure.... with the delicious flavor and fragrance only the fruits themselves can give—how delectable they are.

And for health....

Famous food specialists everywhere recommend gelatin as an integral part of a balanced diet. As a source of protein, a principle of growth, an active aid to digestion, it has its established place.

It is especially desirable for children—and how they love it! While to the housewife, it is a delicious dessert that may be made in a minute—yet capable of so many toothsome changes that "time cannot stale its infinite variety." Nor (blessed thought!) in spite of its charm to a sweet tooth, is it fattening at all!

Of course you want the very purest gelatin in the world! On general principles, and because it's so invaluable for children. You know you can trust Royal Fruit Flavored Gelatin quality.... because for years you have used Royal Baking Powder, and know its superlative standard. Royal Fruit Flavored Gelatin is made by the same standards of quality and purity.

You'll be delighted with its delicate texture, smooth, tender, firm, and, with its lovely color, as appetizing to look at, as to taste. And then it's so quick! Hundreds of delighted women have written to tell us that it sets more quickly than any other gelatin they have ever used. For making whipped desserts, they tell us it is wonderful. "It whips just like cream" "and so easily and quickly."

You'll notice, and enjoy, the difference too!

With confidence....

We introduce Royal Fruit Flavored Gelatin to our Royal Baking Powder friends with complete confidence, and especial pride. We are sure that the same discriminating taste that insists upon consistent perfection, will give it the sure and lasting welcome that Royal Baking Powder has always received.

The Package, The Utensils and Just How to Get Perfect Results

EACH package of Royal Fruit Flavored Gelatin weighs 3¼ ozs. and measures ½ cup or 8 tablespoons.

Each package of 3¼ ozs. calls for two cups or one pint water or other liquid and makes over one pint jelly, or sufficient to serve six persons.

In order to save time and shorten the cooling process, one cup boiling water is used to dissolve the gelatin and one cup cold water or other liquid to cool it, but if preferred, the two cups boiling water can be added at once.

If you desire to use a portion of a package at any time, dissolve two level tablespoons Royal Fruit Flavored Gelatin in ½ cup boiling water and this amount can be moulded in a custard cup and is sufficient for one large serving.

When a portion of a package of Royal Fruit Flavored Gelatin is left, close tightly as possible and keep in a dry place until ready to use.

Utensils for Measuring, Dissolving, Moulding and Chilling Royal Fruit Flavored Gelatins

Kettle for boiling water
Bowl for holding the Gelatin
Measuring cup
Spoon for stirring
Mould or bowl or cup for setting the Gelatin

IN MEASURING the liquid it is important to use the standard measuring cup holding ½ pint or its equivalent, as the consistency of the finished Gelatin depends upon the amount of water or other liquids used.

Stir the mixture well after boiling water is added so all will be dissolved. Then add cold water.

For Whipped Desserts the rotary egg beater is best and saves much time.

Moulds

THERE are on the market, tin, aluminum and china moulds in varying shapes and sizes. If there is no mould at hand, ordinary bowls, custard cups or even plain cups can be used very successfully for moulding Royal Fruit Flavored Gelatins.

Chilling

THE quickest way to chill Royal Fruit Flavored Gelatins is in the ice box. To shorten the stiffening process still further, set mould in pan filled with cracked ice, rock salt and water.

In cold weather, the mould, covered, can be placed on outside window sill. Royal Fruit Flavored Gelatins chilled in this way will stiffen in a remarkably short time; in some cases in one-half to three-quarters of an hour.

Removing Gelatin From Moulds

DIP mould very quickly into bowl or pan of hot water. Loosen carefully from sides of mould with a knife; place plate or serving dish over top and quickly turn upside down. The mould can then be lifted carefully without spoiling the shape or design.

How Served

ROYAL Fruit Flavored Gelatins are complete in themselves and really do not require any garnishings. However, they are delicious served with whipped or plain cream, custard, marshmallow or fruit sauces, recipes for which are included in this booklet.

Royal Lemon

You'll find Royal Lemon delightful in its refreshing deliciousness.

Orange Lemon Jelly

1 package Royal Orange Gelatin 2 cups boiling water
1 package Royal Lemon Gelatin 2 cups cold water

PUT Royal Lemon and Orange Gelatins into large bowl. Mix well; add boiling water and stir until dissolved; add cold water. Pour into moulds; chill until firm and serve plain or with sliced fruit. Bananas are very good. Serves 12.

Cider Jelly

1 package Royal Orange or Lemon Gelatin
⅛ teaspoon salt 2 cups sweet cider

HEAT 1 cup cider to boiling. Pour over Royal Orange or Lemon Gelatin and salt; stir until dissolved. Add 1 cup cold cider. Pour into moulds and chill until firm. As a relish, serve plain. As a dessert, serve plain or with whipped cream. Serves 6.

Coffee Jelly

1 package Royal Lemon Gelatin 1 cup boiling water
1¼ cups strong coffee

DISSOLVE Royal Lemon Gelatin in boiling water. Add coffee which has been very carefully strained from any coffee grounds. Pour into mould; chill until firm. Serve with sweetened whipped cream. Serves 6.

Jellied Custard

Tomato Jelly Salad

1 package Royal Lemon Gelatin ⅛ teaspoon pepper
1⅔ cups strained tomato juice ⅛ teaspoon cloves
¼ cup vinegar 1 teaspoon onion juice
1 teaspoon salt ¼ teaspoon paprika

HEAT tomato juice to boiling, and pour over Royal Lemon Gelatin. Stir until thoroughly dissolved; add vinegar and seasonings. Pour into moulds. Serve with mayonnaise on lettuce leaves. Serves 6.

Orange Charlotte Russe

1 package Royal Lemon Gelatin Sections of pulp from
2 cups boiling water 2 oranges well
½ teaspoon salt drained from juice
1 cup orange juice 1 cup cream, whipped

DISSOLVE Royal Lemon Gelatin and salt in boiling water. Add orange juice. Cool by setting bowl in pan of very cold water until mixture begins to thicken. Beat with egg beater until light and frothy. Fold in whipped cream and sections of orange pulp free from any skin. Place in mould and chill thoroughly.

If desired, the mould may be decorated with the orange sections, instead of moulding them in the dessert. Serves 10.

Jellied Custard

1 package Royal Lemon Gelatin ¼ cup sugar
1 cup boiling water ¼ teaspoon salt
1 egg 2 cups milk

MAKE a soft custard of the last four ingredients as follows:—Beat egg slightly, add sugar and salt; mix well. Pour on milk and cook in double boiler stirring until it thickens sufficiently to coat the spoon. Cool.

Dissolve Royal Lemon Gelatin in boiling water. Cool; when it begins to thicken, add the custard; pour into moulds. Chill until firm. Serve with Fruit Sauce.

For variation, add ½ cup any preserved fruit with the custard, using the syrup drained from the fruit as a sauce. Serves 12.

Apricot Whip

1 package Royal Lemon or Orange Gelatin
1 cup boiling water
⅛ teaspoon salt
¾ cup apricot pulp
½ cup apricot juice

DISSOLVE Royal Gelatin in boiling water; add salt, apricot pulp and juice and chill by setting in cracked ice or very cold water. When almost set, beat with egg beater until stiff enough to hold its shape. Pile lightly in sherbet glasses lined with lady fingers or in small moulds and chill until firm.

Canned, sweetened, fresh or stewed apricots may be used. Serves 6.

Sunshine Salad

1 package Royal Lemon Gelatin
1 cup boiling water
1 cup cold water
1 cup grated carrot
1 cup canned grated pineapple well drained from juice

DISSOLVE Royal Lemon Gelatin in boiling water; add cold water. Chill until it begins to thicken. Add grated carrot and pineapple. Chill in small moulds until firm. Serve on lettuce with mayonnaise. This is particularly good for children. Serves 6.

Pineapple Marshmallow Jelly

1 package Royal Lemon Gelatin
1 package Royal Cherry Gelatin
2 cups boiling water
2 cups cold water
6 slices canned pineapple, diced
12 marshmallows, cut in small pieces

DISSOLVE Royal Lemon and Cherry Gelatins in boiling water; add cold water and cool; add fruit, drained from juice, and marshmallows. Chill, stirring occasionally while thickening to prevent fruit from settling. When set, serve in sherbet glasses. Serves 12.

Pineapple Bavarian Cream

1 package Royal Lemon Gelatin
1 cup boiling water
⅛ teaspoon salt
1 cup canned pineapple juice
1 cup grated pineapple
1 cup cream, whipped

DISSOLVE Royal Lemon Gelatin in boiling water; add salt and pineapple juice. Set in pan of cracked ice or very cold water and chill until mixture begins to thicken. Beat with egg beater until very frothy. Fold in grated pineapple and whipped cream. Blend well; place in moulds and chill. Serves 10.

Jellied Fudgy Apples

½ cup sugar
1 cup water
6 apples—peeled and cored
1 package Royal Lemon Gelatin
1 cup cold water
1 cup brown sugar
1 tablespoon butter
¼ cup milk

BOIL together sugar and water for about 10 minutes. Add apples and cook until tender but not broken. When done, drain and arrange in one large or six small moulds. Measure boiling syrup, add boiling water to make one cup. Pour over Royal Lemon Gelatin and stir until dissolved. Add one cup cold water. Cool. Prepare fudge by boiling together brown sugar, butter and milk to 238° F., or until a soft ball forms when tested in cold water. Fill centers of apples with fudge mixture. When it has cooled, pour gelatin mixture over apples to fill mould. Chill until firm. Serve with Whipped Cream.

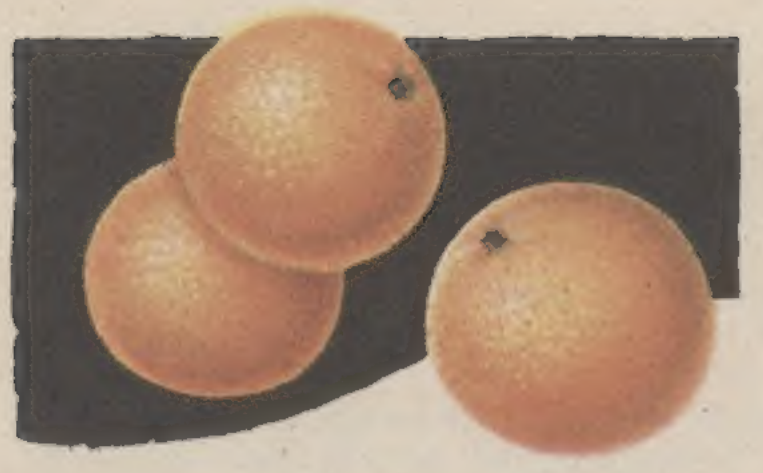
½ cup chopped walnuts or pecans may be added to fudge mixture if desired. Serves 6.

Cherry Angelica

1 package Royal Lemon Gelatin
1 cup boiling water
1 cup cold water
10 maraschino cherries, chopped fine
⅔ cup angelica, chopped fine

DISSOLVE Royal Lemon Gelatin in boiling water; add cold water. Chill; when mixture begins to thicken, stir in cherries and angelica. Pour into moulds and chill until firm or line the moulds as follows:—Set moulds in pan of cracked ice. Pour in small amount of cold but still liquid Royal Gelatin. Tip and turn moulds to coat entire surface with the mixture. Arrange on this very thin strips of angelica and bits of cherries to form a design. Add remainder of gelatin mixture, carefully so design will not be disturbed. When all is added, chill until firm. Serves 6.

Pineapple Marshmallow Jelly



Royal Orange

And in Royal Orange you will find an ideal flavor with which to serve fresh fruits.

Apricot Fruit Mould

1 package Royal Orange Gelatin
1¼ cups apricot juice
½ cup water
½ cup canned apricots, sliced
½ cup canned cherries, halved and stoned

HEAT apricot juice to boiling. Pour over Royal Orange Gelatin and stir until dissolved. Add water. Chill until mixture begins to thicken, then fold in fruit well drained from juice. Pour into one large or eight small moulds and chill until firm. Serve with cream. Serves 8.

Rhubarb Royal

1 package Royal Orange Gelatin
1 cup boiling water
1 lb. rhubarb
1½ cups cold water
½ cup sugar

WASH rhubarb and cut into 1-inch pieces. Do not remove the skin. Place in shallow pan. Add ½ cup cold water to sugar and pour over rhubarb. Bake in slow oven (250° F.) until tender but unbroken. Baste occasionally with the syrup in the pan. Dissolve Royal Orange Gelatin in boiling water; add 1 cup cold water. Chill. Just as it begins to thicken fill eight small moulds ½ full, arrange rhubarb pieces on it and fill moulds with remainder of the gelatin. Chill until firm. Serve plain or with cream. Serves 8.

Royal Frozen Fruit Cup

1 package Royal Orange or Lemon Gelatin
1 cup boiling water
⅓ cup sugar
1 cup shredded pineapple
3 oranges cut in small pieces
Juice from prepared fruit

DISSOLVE Royal Lemon or Orange Gelatin in boiling water; add sugar and cool. Measure juice from fruit, add water if necessary to make two cups; add to gelatin mixture. When thoroughly cold add fruit and turn into a freezer. Turn crank for 5 minutes only or until mixture is slightly thickened and fruit thoroughly chilled. Serve at once in sherbet or cocktail glasses garnished with maraschino cherries. Serves 6.

Pineapple Orange Charlotte

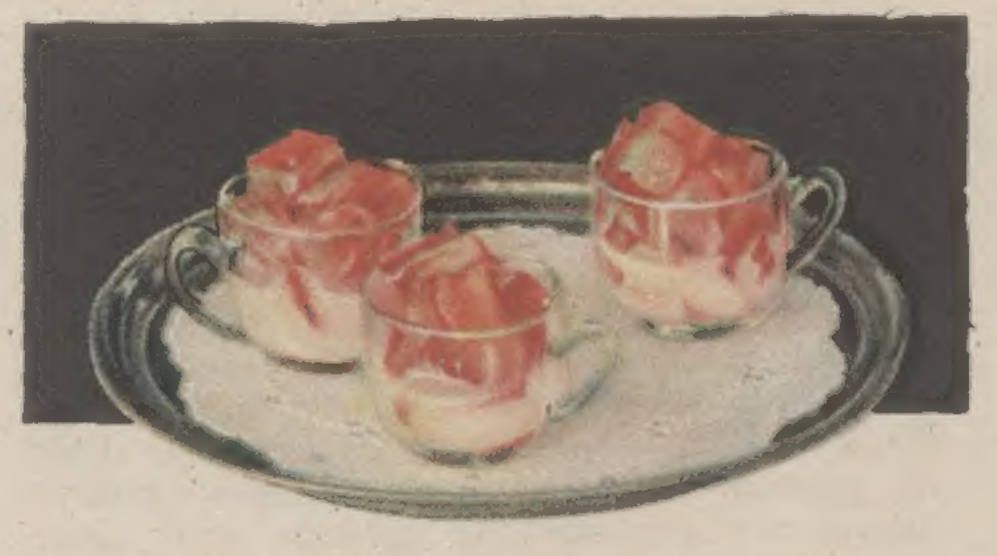
1 package Royal Orange Gelatin
1 cup boiling water
1 cup cold water
1 egg white beaten stiff
Pineapple, fresh or canned, (grated)

DISSOLVE Royal Orange Gelatin in boiling water; add cold water. Set dish (metal preferred) in pan of cracked ice or very cold water; when almost set, whip with egg beater to very stiff froth. Fold in stiffly beaten egg white and continue to beat until mixture will hold its shape. Put 2 tablespoons of pineapple in the bottom of sherbet glasses and pile orange charlotte lightly and very high on the pineapple. Serve at once, or keep in cool place until ready to serve. Serves 12.

Apple and Orange Squares

1 package Royal Orange Gelatin
1 cup boiling water
1¼ cups cold tart apple sauce

DISSOLVE Royal Orange Gelatin in boiling water. Add the cold apple sauce and pour into a mould or shallow pan and chill until firm. Cut into squares and serve with top milk or cream. Serves 6. This is a new and delightful way to serve apple sauce and is especially popular with children.



Apple and Orange Squares

Peach Dessert

Peach Dessert

1 package Royal Orange Gelatin
1 cup boiling water
1 cup cold water
1 can halved peaches

DISSOLVE Royal Orange Gelatin in boiling water; add cold water. Chill. Drain syrup from peaches. Place peaches with cut side down in muffin pans or individual moulds and pour over each the gelatin mixture to just cover the peaches. Chill until firm. When ready to serve turn out on plate; fill hollow of each peach with whipped cream. Serves 10.

Chocolate Soufflé

1 package Royal Orange or Lemon Gelatin
¾ cup sugar
1 cup boiling water
3 egg whites
3 squares unsweetened chocolate
2 teaspoons vanilla extract

DISSOLVE Royal Orange or Lemon Gelatin and sugar in boiling water. Cool. Beat egg whites very stiff and dry. When gelatin mixture has become syrupy but not very thick, add gradually to egg whites, beating in after each addition. Add melted chocolate, beating in very thoroughly. Add vanilla. Set in pan of cracked ice or very cold water, and beat with spoon until thick enough to hold its shape. Place in a mould or angel cake tin and chill. Serve with whipped cream, sweetened and flavored with vanilla. Serves 8–10.

Orange Date Jelly

1 package Royal Orange Gelatin
1 cup boiling water
1 cup chopped dates
1¼ cups cold water
⅛ teaspoon salt

COOK dates in a double boiler with ¼ cup of the cold water until they are reduced to a paste. Cool. Dissolve Royal Orange Gelatin and salt in the boiling water. Add remainder of the cold water. Cool. When gelatin begins to thicken, mix in the date paste, pour into small moulds and return to chill. Serve with top milk or whipped cream. Serves 6.

Spanish Dessert

1 package Royal Orange or Lemon Gelatin
1 cup boiling water
2 cups milk
½ cup sugar
¼ teaspoon salt
2 egg yolks
2 egg whites
⅓ cup maraschino cherries cut in small pieces
⅓ cup candied pineapple cut in small pieces

SCALD milk, sugar and salt in double boiler. Pour slowly onto slightly beaten egg yolks, stirring continually. Return to double boiler and cook until mixture thickens and forms coating on spoon. Cool. Dissolve Royal Orange or Lemon Gelatin in boiling water; cool. Set in pan of ice or very cold water and stir until mixture begins to thicken. Add cold custard mixture and stiffly beaten egg whites. Beat until thick as whipped cream. Fold in fruit. Pile into sherbet glasses or mould in small forms; chill until firm. Serve with whipped cream. If desired ⅓ cup chopped nuts or 3 tablespoons candied orange peel, cut in very small pieces, may also be added. Serves 8.

Royal Cocoanut Cream

1 package Royal Orange or Lemon Gelatin
1 cup boiling water
2 cups milk
¼ cup sugar
¼ teaspoon salt
1 egg yolk
1 cup grated cocoanut
1 egg white

MAKE custard by adding sugar and salt to egg yolk and mixing in the milk. Cook in double boiler stirring until custard thickens; then set aside to cool. Dissolve Royal Orange or Lemon Gelatin in boiling water; cool; set in pan of ice or cold water. When dessert begins to thicken, beat in cold custard, cocoanut and beaten egg white. Pour into moulds and chill. Serve plain or with milk or cream. Serves 8.

Plain Orange

Lemon

Macedoine of Vegetable Salad

Four Easy Ways of Preparing

PLAIN or clear Royal gelatins are most easily made. Simply put contents of one package in bowl; add one cup boiling water and stir until thoroughly dissolved. Add one cup cold water, stir. Pour into mould and put in cool place to stiffen. Serve cold either plain, with sweetened whipped cream or with any sauce desired.

Fruit Gelatin Sauce

1 package Royal Fruit Flavored Gelatin (any flavor)
1 cup boiling water — 2 cups cold water

DISSOLVE Royal Gelatin in boiling water; add cold water. Chill until it begins to thicken and serve on puddings, custards or ice cream.

Custard Sauce

2 cups milk, scalded — ¼ cup sugar
2 egg yolks — ½ teaspoon flavoring — ⅛ teaspoon salt

BEAT egg yolks slightly, add sugar and salt. Add milk slowly, stirring constantly. Cook in double boiler, stirring until thick enough to coat spoon. Chill and add flavoring. If curdled, beat with egg beater until smooth. Flavor with lemon, orange, vanilla or bitter almond according to Royal Gelatin on which served.

Fruit Sauce

⅛ cup sugar — Few grains salt
1 tablespoon flour — ¼ cup boiling water
1 cup crushed fruit (strawberries, raspberries, blackberries, red currants, peaches, apricots or cherries)

MIX sugar and flour and salt. Slowly stir in boiling water. Boil about 5 minutes; chill and add crushed fruit. Serve cold on any cream Royal Fruit Flavored Gelatin dessert.

ANY desired combination of fruit or vegetables added to Royal Fruit Flavored Gelatins and served with either French or Mayonnaise Dressing makes most delicious salads. Fruits and vegetables are added when the gelatin mixture begins to thicken. This prevents the heavier fruit and vegetables from settling or lighter ones from rising to the top. Salads are then moulded and chilled.

Macedoine of Vegetable Salad

1 package Royal Lemon Gelatin — ¼ teaspoon paprika
1½ cups clear meat stock or bouillon — ⅛ teaspoon pepper
¼ cup vinegar or lemon juice — ½ teaspoon onion juice
1 teaspoon salt — 2 cups cooked vegetables well drained — Peas, carrots and string beans cut into strips, and potatoes diced

DISSOLVE Royal Lemon Gelatin in boiling meat stock or bouillon. Add vinegar and seasonings. Cool. When it begins to thicken, add prepared vegetables and turn into Royal Baking Powder tins or small moulds. Remove from moulds and serve on lettuce with mayonnaise. Serves 6.

Pineapple Jelly and Fruit Salad

1 package Royal Lemon Gelatin — 1 cup boiling water
1 cup canned pineapple juice

DISSOLVE Royal Lemon Gelatin in boiling water. Add pineapple juice. Turn into shallow square pan which has been rinsed in cold water; chill until firm. Cut into cubes and toss lightly together with fruit prepared for salad. Serve with cream mayonnaise on lettuce. Serves 6.

Royal Fruit Compote

Strawberry Whip

Royal Fruit Flavored Gelatins

TO MOULD fruits in Royal Fruit Flavored Gelatin, drain fruit well before moulding. Add to cold gelatin mixture, turn into mould and chill. Stir occasionally while gelatin is stiffening to prevent the fruit from settling —or chill Royal Fruit Flavored Gelatin mixture only until it begins to thicken, then mix in the fruit; turn into mould and chill. To mould fruit in design use cold liquid Royal Gelatin. Set mould to be decorated in pan of cracked ice or cold water. Pour in enough Gelatin mixture to form a thin coating on bottom and on sides of mould. To coat sides, tip the mould slowly to allow jelly to set. When firm, arrange fruit in desired position, add carefully, more cold Royal Gelatin a little at a time to cover fruit; chill; when firm add more fruit, then more gelatin and chill. Continue until mould is filled.

Royal Fruit Compote

1 package Royal Strawberry or Cherry Gelatin
1 cup boiling water 1 cup stewed or canned fruit juices
1½ cups mixed stewed or canned fruit (peaches, pears, prunes, apricots or any combination desired)

DISSOLVE Royal Strawberry or Cherry Gelatin in boiling water; add fruit juice. Cool; when it begins to thicken slightly, add fruit cut into pieces. Mould in large or individual moulds. Chill until very firm. If large mould is used the whole fruits, stoned, make a very attractive dish. Raisins instead of prunes, make a good combination with the other fruits. Serves 6.

TO MAKE Royal Whips prepare as for plain or clear jellies. Chill in bowl, preferably metal, either by setting in cool place or in pan of cracked ice or very cold water. When almost set, like molasses or honey, place in pan of cracked ice so gelatin will continue to thicken while beating. Whip, using rotary egg beater, until gelatin is frothy and thick enough to hold its shape, like whipped cream. Pile into sherbet glasses or turn into mould and chill.

Banana Fluff

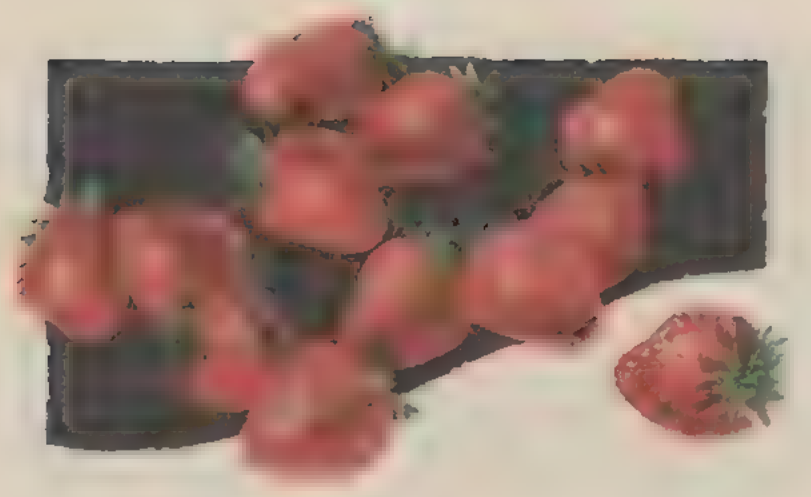
1 package Royal Lemon Gelatin 1 cup boiling water
3 or 4 ripe bananas

ADD boiling water to Royal Lemon Gelatin. Rub bananas thru a sieve; add to Royal Lemon Gelatin and cool. When almost set, place in bowl in pan of cracked ice or very cold water; beat with egg beater to very stiff froth. Pile lightly in glasses. Serve at once or chill until ready to serve. Serves 8.

Royal Fruit Whip

1 package Royal Strawberry Gelatin
1 cup boiling water
1 cup canned cherry juice
1 cup canned white cherries stoned and cut in pieces
6 marshmallows, cut in pieces

DISSOLVE Royal Strawberry Gelatin in boiling water. Add cherry juice. Set bowl in cracked ice and when mixture is almost set, beat with egg beater to stiff froth. Fold in fruit and marshmallows. Serve at once or turn into moulds and chill. Serves 12.



Royal Strawberry

All the piquant deliciousness of the real strawberries is sealed in delectable Royal Strawberry.

Strawberry Snow Pudding

1 package Royal Strawberry Gelatin
1 tablespoon sugar
1 cup boiling water
½ cup cold water
2 egg whites

DISSOLVE Royal Strawberry Gelatin and sugar in boiling water. Add cold water and chill until mixture begins to thicken. When almost set, whip with egg beater. When light and frothy, add egg whites beaten stiff. Continue to beat until mixture holds shape. Pile into sherbet glasses or place in moulds and chill. Serve with custard sauce. Serves 8.

Strawberry Mousse

1 package Royal Strawberry Gelatin
⅓ cup sugar
⅛ teaspoon salt
1 cup boiling water
1⅓ cups cold water
1 teaspoon lemon juice
2 cups strawberries, crushed
1 cup cream, whipped

DISSOLVE Royal Strawberry Gelatin, sugar and salt in boiling water. Add cold water. Cool by setting in pan of ice or very cold water. When mixture begins to thicken, beat with egg beater until frothy. Add lemon juice, fruit and cream. Pour into a mould; cover and seal tightly. Bury in two parts of ice and one part salt. Allow to stand for 3 hours. Serves 10.

Ribbon Jelly

1 package Royal Strawberry Gelatin
1 package Royal Lemon Gelatin
2 cups boiling water
2 cups cold water
⅓ cup cream, sweetened and whipped

PUT contents of 2 packages Royal Gelatin in large bowl. Dissolve in boiling water; mix thoroughly; add cold water; cool. When very thick but not set, draw cream through Royal Gelatin mixture, a little at a time, using fork or wire whisk. Do not beat. This will give a marbled appearance. Chill until firm. Serves 12.

Strawberry Layers

(A delightful dessert for a child's party)

1 package Royal Strawberry Gelatin
1 cup boiling water
1 cup cold water
2 teaspoons lemon juice
⅛ teaspoon salt
Strawberry jam
Small cup cakes or sponge cake

DISSOLVE Royal Strawberry Gelatin in boiling water; add cold water, lemon juice and salt. Pour into individual moulds to depth of about ½ inch. Chill until firm. Cut cakes in small rounds, about ¼ inch thick. Spread with jam. Place one layer of cake on firm gelatin in each mould; fill with gelatin and chill until firm. Serves 6.

Pineapple Strawberry Bisque

1 package Royal Strawberry Gelatin
1 cup boiling water
1 cup canned pineapple juice
1 cup cream, whipped
½ cup pineapple, diced
½ cup strawberries, crushed

DISSOLVE Royal Strawberry Gelatin in boiling water. Add pineapple juice and chill until mixture becomes thick. Whip with egg beater until frothy. Fold in cream and fruit. Pile into parfait glasses. Serve cold and garnished with unhulled strawberries. Serves 10.

Strawberry Layers

Cherry Sponge

1 package Royal Cherry Gelatin
1 cup boiling water
1 cup cold water
2 egg whites stiffly beaten

DISSOLVE Royal Cherry Gelatin in boiling water; add cold water. Chill until it becomes very thick but not set. Whip with egg beater in a metal bowl, surrounded with cracked ice or very cold water, until frothy and very thick. Whip in stiffly beaten whites until well blended. Put into moulds or serving glasses and chill until firm. Garnish with Maraschino Cherries. Serves 10.

Cherry Cream Parfait

1 package Royal Cherry Gelatin
1 cup boiling water
1 cup cold water
½ cup cream, whipped
Few grains salt

DISSOLVE Royal Cherry Gelatin in boiling water; add cold water. Fill parfait glasses about ½ full, using only ⅔ of Royal Cherry Gelatin. Chill until firm. When remaining ⅓ begins to thicken, whip with egg beater to a stiff froth. When very stiff beat in stiffly whipped cream, to which the few grains of salt have been added. Pile lightly on top of plain Royal Cherry Gelatin in the glasses. Serves 6.

Cherry Monticello

2 packages Royal Cherry Gelatin
⅛ teaspoon salt
2 cups boiling water
2 cups cold water
½ cup cream, whipped

DISSOLVE 1 package Royal Cherry Gelatin in one cup boiling water; add 1 cup cold water. Chill in bowl until firm. Dissolve other package Royal Cherry Gelatin and salt in one cup boiling water; add one cup cold water. Chill until it thickens but is not set. Whip to stiff froth with a rotary egg beater in metal bowl surrounded with cracked ice or very cold water. Fold in whipped cream and mix well. Pour into large ring mould and chill until very firm.

To serve: Remove cream mixture from ring mould and heap up center with spoonfuls of the plain Royal Cherry Gelatin. Serves 10 to 12.

Almond Fruit Mould

1 package Royal Cherry Gelatin
1 cup boiling water
1 cup cold water
2 or 3 halves of canned pears, sliced
½ cup white grapes, halved and seeded
¼ cup blanched almonds, halved

DISSOLVE Royal Cherry Gelatin in boiling water; add cold water. When it just begins to thicken, pour small amount in large mould. Allow to set. Arrange pieces of fruit and nuts in desired position, to form a design. Add more gelatin mixture to cover and chill until firm. Mix remaining fruit and nuts with rest of thickened gelatin and pour into mould. Chill until firm. Serves 6.

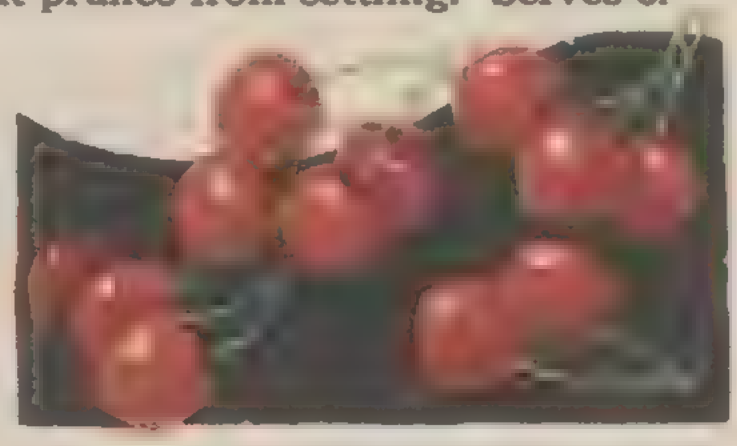
Prunes in Jelly

½ lb. prunes
1 cup boiling water
1 package Royal Cherry Gelatin

WASH prunes; soak in 1½ to 2 cups water overnight or for several hours and boil in same water until tender. Cut in halves; remove pits. Dissolve Royal Cherry Gelatin in boiling water. Measure prune liquid, and add water to make 1 cup. Add this and prunes to gelatin mixture. Pour into mould and chill until firm. Stir occasionally while thickening to prevent prunes from settling. Serves 6.

Royal Cherry

Delicious sun-ripened cherries yield their juices that this wonderful flavor may be possible. While there are innumerable desserts devised for Cherry, with a flavor so delicate and a color so beautiful you may perhaps find Royal Cherry at its best served plain.



Royal Raspberry

And here is the deservedly popular raspberry. Your selection is bound to be Royal Raspberry, if you wish to serve a rich and distinctive dessert.

Raspberry-Concord Parfait

1 package Royal Raspberry Gelatin
1 cup boiling water
½ cup grape juice
½ cup cold water

DISSOLVE Royal Raspberry Gelatin in boiling water; add grape juice and cold water.

Set in pan of ice or very cold water and when almost set, whip with rotary egg beater until very light and thick. Pile into parfait glasses or turn into moulds and chill until ready to serve. Serves 10.

This gelatin is also attractive if moulded plain, without whipping. If preferred, mould a layer of plain gelatin and when set add a layer of whipped gelatin and continue until all is used or mould in parfait glasses, half plain with top layers of the whipped gelatin.

Spiced Raisins in Jelly

1 package Royal Raspberry Gelatin
2 cups boiling water
1 tablespoon vinegar
1½ cups raisins
¼ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon mace
1/16 teaspoon cloves

DISSOLVE Royal Raspberry Gelatin in 1 cup boiling water. Add vinegar. Cook raisins with spices in 1 cup boiling water until soft and puffed up. Add to gelatin mixture. Pour into moulds and chill. Stir occasionally while thickening to prevent raisins from settling. Serve plain as a relish. Serves 8.

Raspberry Bavarian Cream

1 package Royal Raspberry Gelatin
1 cup boiling water
¼ teaspoon salt
2 teaspoons lemon juice
1 cup cold water
½ cup cream, whipped

DISSOLVE Royal Raspberry Gelatin in boiling water; add salt; cold water and lemon juice. Set in pan of cracked ice or very cold water to cool. When it begins to thicken, beat in whipped cream until well blended. Turn into moulds or glasses and chill until firm. Serve with or without cream and crushed raspberries. Serves 8.

Raspberry Surprise

(Especially good for children)

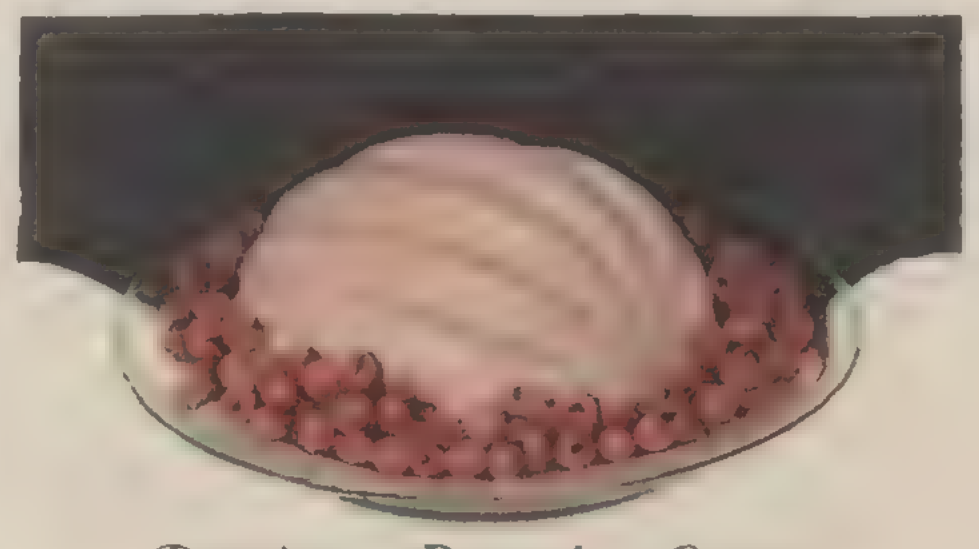
1 package Royal Raspberry Gelatin
3 sticks cinnamon candy (4-inch sticks)
1 cup boiling water
1 cup cold water

DISSOLVE the candy in the boiling water and add to Royal Raspberry Gelatin. Stir until dissolved; add the cold water and cool. Line a mould with macaroons or arrowroot crackers and pour in gelatin as soon as it begins to thicken. Chill until firm. Serve with plain or whipped cream. Serves 6.

Raspberry Cinnamon "Oranges"

1 package Royal Raspberry Gelatin
4 sticks cinnamon candy (4-inch sticks)
1 cup boiling water
1 cup cold water
6 orange-peel cups

CUT oranges in half and with a teaspoon scoop out the pulp, being careful not to break the peel. Keep the cups in cold water until ready to use. Dissolve the candy in the boiling water and pour over the Royal Raspberry Gelatin. When gelatin has dissolved add the cold water. Pour into the orange cups which have been drained well and chill until firm. Cinnamon "Oranges" may also be moulded in small plain moulds if preferred. Serves 6.



Raspberry Bavarian Cream

ROYAL Fruit Flavored Gelatins are so adaptable that in nearly every case the flavor available at the time can be substituted in any of the foregoing recipes, for the flavor specified. However, selection of the flavor in each case has been made with an idea of its appropriateness to that combination of fruits or vegetables.

Perhaps the Royal Lemon is more suited to the making of salads than any of the other flavors. For this reason, some especially good salads and other recipes are added here for your selection.

Superior Salad

1 package Royal Lemon Gelatin
1 cup boiling water
1 cup cold water or canned pear juice
1 tablespoon vinegar or lemon juice
¼ teaspoon salt
3 to 4 halves canned pears cut in cubes
1 pimiento cut in small pieces
1 cream cheese

DISSOLVE Royal Lemon Gelatin in boiling water; add pear juice, salt and vinegar or lemon juice and cool. When mixture begins to thicken, add pears and pimiento. Soften cheese with a little milk or cream; season with salt and paprika. Fold into Gelatin mixture small pieces of cheese (about ½ teaspoon each). Turn into moulds and chill until firm. Serve on crisp lettuce with mayonnaise or French dressing. Pineapple used instead of pears, also makes a delicious salad. Serves 8.

Royal Ginger Fruit Salad

1 package Royal Lemon Gelatin
½ cup boiling water
1⅓ cup ginger ale
⅓ cup diced apples
⅓ cup chopped celery
3 slices canned pineapple cut in small pieces
⅓ cup chopped nut meats
¼ cup chopped crystallized ginger

ADD boiling water to Royal Lemon Gelatin. Stir until entirely dissolved. Add ginger ale; chill until mixture begins to thicken. Then add other ingredients. Turn into a large or individual moulds; chill until firm. Serve on crisp lettuce leaves with mayonnaise. Serves 6. (The ginger and nuts may be omitted if preferred.)

Frozen Tomato Salad

1 package Royal Lemon Gelatin
4 cups tomato juice
2 tablespoons lemon juice
1½ teaspoons salt
⅛ teaspoon paprika
1 teaspoon onion juice
⅛ teaspoon cloves

HEAT 1 cup tomato juice to boiling with salt and seasonings. Dissolve Royal Lemon Gelatin in hot tomato juice. Add remainder of juice and chill. Place in freezer. Turn crank about 8-10 minutes. Place in moulds and pack in ice and salt about ½ hour. Serve sliced on lettuce or water cress. Serves 8-10.

Blackberry Spread

1 package Royal Lemon Gelatin
1 cup boiling water
1¼ cups blackberry juice

STEW 2 cups blackberries with ½ cup cold water and ⅓ cup sugar until juice runs readily (8 to 10 minutes). Put through strainer to extract juice. Measure and add cold water, if necessary, to make 1¼ cups juice. Dissolve Royal Lemon Gelatin in boiling water; add blackberry juice. Pour into moulds or jelly glasses and chill until firm. Keep in cold place until ready to use. Serves 6.

Crème Orient

1 package Royal Lemon Gelatin
1 cup boiling water
1 cup canned pineapple juice
1 cup cream, whipped
¾ cup pineapple, diced
¼ cup preserved ginger chopped fine

DISSOLVE Royal Lemon Gelatin in boiling water; add pineapple juice and chill until thick but not set. Whip with egg beater until frothy. Add cream and fruit. Pile into sherbet glasses or large mould. Serve very cold. Serves 10.

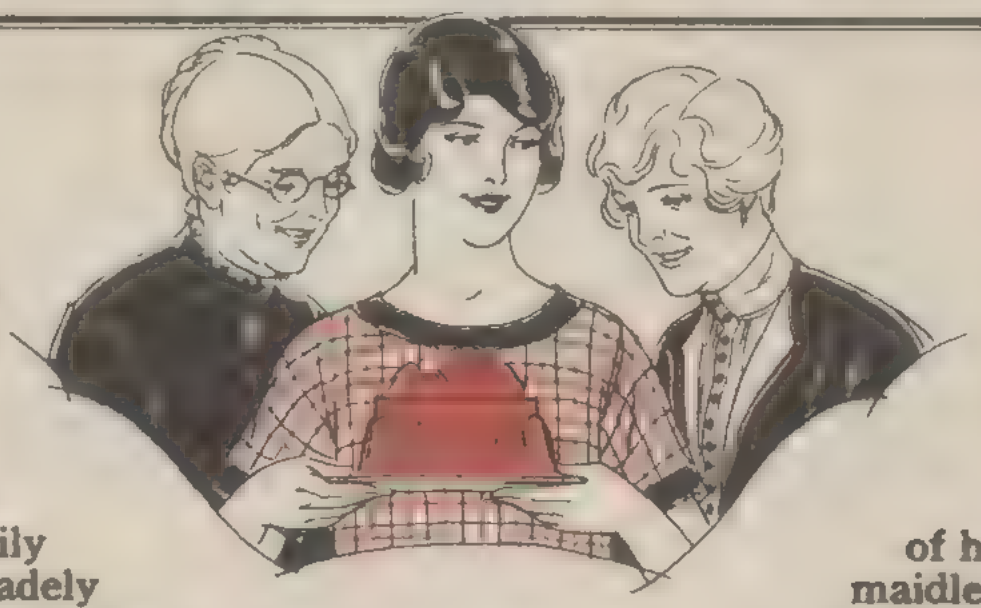
Royal Plum Pudding

1 package Royal Lemon or Orange Gelatin
¼ teaspoon salt
1 cup boiling water
1⅓ cups cold water
¾ cup spice cake crumbs
¾ cup chopped walnuts
½ cup raisins
½ cup chopped prunes
¼ cup finely shredded citron
1 teaspoon grated orange peel

DISSOLVE Royal Gelatin and salt in boiling water. Add cake crumbs and cold water; mix thoroughly. Add remainder of ingredients and pour into pudding or fancy jelly moulds. Chill until firm. Serve with sweetened whipped cream, a marshmallow sauce or a soft custard, flavored with grated orange rind. This makes an excellent Christmas pudding. Serves 12.

Plain Raspberry Gelatin

ENTERTAINMENTS



BELINDA is that lovely lucky creature, the young matron of today, setting up housekeeping, not as a daily task, but as a comradely affair. Gone are the walls that used to separate the generations. Belinda is firm friends with her grandmother, and her mother is her clever contemporary. Together they face the world with a friendly affectionate dignity, a reasonable freedom and a healthy ease, that banishes boredom,—lengthens life.

Gone, too, are the cumbrous clumsy methods of housekeeping — basement kitchens, hods of coal, oil lamps and 24-hour bread . . . Vanished with the high bicycles and Wasp-waists of the "Gay Nineties."

But the spirit of home-making, the desire to build a pleasant place, and welcome those you love within its walls — remains the same today as it has been forever.

That welcoming hearth-warming spirit of unflustered hospitality! Beginning with the dolls' tea-party, and flowering to graceful perfection in the charming hostess. Belinda knows that no entertainment can be a success, unless the hostess enjoys it herself.

So with the deft adjustment made possible by modern methods, she combines Martha-Service with Mary-Serenity, in a manner entirely her own.

When Belinda Bridges

or plays Mahjong, she arranges her tea-party to the taste of her guests. If she is a maidless mistress, she excels in those little intimate parties —"just one or two tables," where tea is an interlude rather than an interval.

Bright and early Belinda makes her most successful cake and a delectable dish of Turkish delight. Sandwiches filled with some clever paste and rolls of wafer bread and butter are trimmed with their attendant sprigs of parsley, celery, or radish roses. Covered lightly with an inverted bowl, and set in the ice-box till the tea hour, they will be crisp, fresh and dainty at 5 o'clock. The tea table, gay with Belinda's most attractive tea cups, is set by the fireside, or the open window, to suit the season; and tea can be made in a minute.

For a More Formal Occasion

Belinda sets her table in the dining room, with a non-playing friend or two to pour the tea and coffee. Bright with flowers and attractive with delicious dainties, it has an allure that is never gainsaid. The menu may be—

Tea . . at one end of the table with coffee, chocolate or fruit cup as an alternative at the other end

Toasted cheese rolls

Sandwiches

Hot biscuits

Cakes big and little

Compote of fruits

Cherry Cream Parfait Whip or Lemon Snow Pudding in individual glasses

Candies and salted nuts

Such a lovely note of color gleams in these delicate gelatins. The rich glowing raspberry, just the color of the ripe fruit . . strawberry, a ruby in sunlight . . the delicate iridescence of the pure lemon. Moulded fruits gleam through that delicate sparkle. Whipped and piled high in individual glasses, served in any one of a dozen different ways, they give a fairy flavor to Belinda's party.

Eight for Luncheon

may mean an afternoon party to follow, or merely a pleasant hour of friendly intercourse. It taxes Belinda's talents as a hostess more, perhaps, than any other entertainment. She is so entirely the builder of the surroundings, the mainspring of the welcome she provides. It is her individual occasion!

The luncheon table demands special attention. The doilies and lunch cloths must be laundered to especial perfection, the silver spotless, the glass and china shining. The decorations of the table should harmonize with the dining room. There must be a distinction about it that can face the daylight.

Belinda Chooses the Menu

with equal care. No two-hour lunches with drawn blinds and lighted candles for the slim smart maids and matrons of to-day! Any of the following menus can be prepared and served with an ease that leaves the hostess free to enjoy the occasion with her guests.

1. *Royal Fruit Frozen Cup*
Clear Soup in cups
Lamb Chops—Peas—Chip Potatoes
Pineapple Salad and Cheese Straws
Coffee

2. *Tomato Soup with whipped cream and paprika Jellied Chicken—Vegetable Salad and Mayonnaise*
Finger Sandwiches of Minced Ham
Ice Cream and Wafers
Coffee

3. *Creamed Fish in shells*
Fried Chicken—Bacon—Potatoes baked in their skins with cheese
Compote of winter fruits
Coffee

Belinda loves these gelatin desserts, because they always arrive at her table cool, interesting, tender, gleaming with color and distinguished in taste, with an endless variety to add to their charm . . . Doesn't that sound like a description of Favorite Friends? Belinda looks on them as F.F's . . . and loves them also for their priceless power of satisfying her taste for sweets, without adding an inch to her figure. Because—blessed thought—they are not fattening at all!

The Little Dinners

that delight the hearts of men and make the perfect setting for a charming woman . . these are the acid test for the clever hostess.

Belinda has a *flair* for these intimate occasions. She gives them an atmosphere.

Belinda chooses guests that harmonize, with the same care that she gives to choosing flowers that blend with the gown she wears. Decorative touches on the dinner table perhaps ... gay little place cards or favors, a scented leaf or blossom floating in each finger bowl, tall glasses on twisted stems that give a touch of dignity ... candle light ... comfort.

Whether Belinda cooks and serves the dinner single handed, or has a staff of servants, she follows the rule of good breeding that serves only what can be perfectly cooked and served, without confusion.

The hot things hot—the cold things cold—sounds an obvious rule. But more meals than can be counted have been wrecked by neglect of it.

Belinda has carefully chosen menus for a little dinner that can be served to perfection by a single maid, whose mistress helps with the preparation.

I

Hors d'oeuvres
Cream Soup in cups with whipped cream on top
Individual moulds of jellied fish with
mayonnaise and cucumbers
Broiled filets of beef—peas—
French fried potatoes
Salad—Green peppers stuffed with cream cheese
Creme Orient—Wafers
Fruit — Coffee

II

Clear Tomato Bouillon
Ramekins of Lobster or Salmon
Crown of Lamb—Potato Croquettes
Gravy—Mint Sauce
String Beans
Compote of Fruits
with whipped cream
Cheese cream on pastry biscuits
Coffee

completed by a table for cards, and a conversational circle by the open fire!

Belinda thinks that gelatin, with its countless combinations and variations, makes the perfect dessert. Delicious, delicate ... an aid to the digestion rather than a tax upon it. Perfectly prepared, dished, garnished, before the last minute cookery begins.

The Children's Hour

Gelatin seems to have been invented by some Fairy Godmother who studied children's tastes and parents' dietetic duties. And merged them into the delicate fruity crystals that bring protein and growth-promoting elements, to the active little bodies, while actually helping the digestive process.

How the children love them too, these desserts that look like jewels .... fairy bubbles that melt in the mouth .... delectable as the fresh fruit from which their flavors are made!

They "make a party" of the simplest meal ....whipped or plain, with custard or with cream. Raspberry, Strawberry, Orange, Lemon, or Cherry ripe—their very names carry the fragrance of a sunlit garden.

99½% emphasize its "fruity flavor and fragrance"—

Here are some comments from enthusiastic users

From Pennsylvania—"Royal Fruit Gelatin has the good fruit taste that other gelatins lack. I think it is much better for the children."

From Connecticut—"After trying Royal Fruit Gelatin I am convinced . . . Here is a gelatin that has the exact fruit flavor! I liked the orange particularly well. The children thought I had added fresh orange juice to it. And it jellied far quicker than any gelatin I have ever used."

New York State women write with enthusiasm—"It has a pure fruit flavor that is unsurpassed."

"I am delighted with Royal Fruit Gelatin. The fruity fragrance is delicious. The flavor like fresh fruit itself."

From Pennsylvania again—"My family enjoyed the fresh fruit flavor—more pure than other prepared gelatins."

A Maryland woman writes—"Fresh fruit taste, fruity fragrance—it's the best I ever had!"

From Massachusetts—"As I always use Royal Baking Powder, I knew that the Royal Fruit Gelatin would surely be perfect. It is all and more than I expected it to be."

5 *Delicious Fruit Flavors*

Absolutely Pure

MADE · BY · THE · MAKERS · OF · ROYAL · BAKING · POWDER · NEW · YORK